



Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report



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Establishment Name: Sodexo Food Service-LBJ Elementary Permit Holder: Sodexo Management, Inc.

Inspection Date: 4/19/18 Sanitary Permit No.: 170003090

Location: Chalan San Antonio and Vitores, Tamuning

Time In: 9:06 Time Out: 10:10 Establishment Type: Cafeteria Area Number: 6 Phone Number: 649-1007

Inspection Reason: Regular Regular Grade: A Rating: 0

No. of Risk Factor/Intervention Violations: 0 Follow-up: No Risk category:

No. of Repeat Risk Factor/Intervention Violations: Follow-up Date: 4

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.
IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection
R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision						Potentially Hazardous Food (TCS Food)					
1	In	Person in charge present, demonstrates knowledge, and performs duties			6	16	N/A	Proper cooking time and temperatures			6
Employee Health						17	N/A	Proper reheating procedures for hot			6
2	In	Management awareness; policy present			6	18	N/A	Proper cooling time and temperatures			6
3	In	Proper use of reporting, restriction, and exclusion			6	19	N/O	Proper hot holding temperatures			6
Good Hygienic Practices						20	IN	Proper cold holding temperatures			6
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use			6	21	In	Proper date marking and disposition			6
5	In	No discharge from eyes, nose, and mouth			6	Consumer Advisory					
Preventing Contamination by Hands						22	NA	Consumer Advisory provided for raw or undercooked foods			6
6	In	Hands clean and properly washed			6	Highly Susceptible Populations					
7	In	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6	23	IN	Pasteurized foods used; prohibited foods not offered			6
8	In	Adequate handwashing facilities supplied and accessible			6	Chemical					
Approved Source						24	NA	Food additives: approved and properly used			6
9	In	Food obtained from approved source			6	25	In	Toxic substances properly identified, stored, used			6
10	N/O	Food received at proper temperature			6	Conformance with Approved Procedures					
11	In	Food in good condition, safe, and unadulterated			6	26	IN	Compliance with variance, specialized process, and HACCP plan			6
12	N/A	Required records available: shellstock tags, parasite destruction			6	Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.					
Protection from Contamination											
13	IN	Food separated and protected			6						
14	IN	Food contact surfaces: cleaned and sanitized			6						
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food			6						

Person in Charge (Print and Sign) Viba Agulto

Date: 4/19/2018

DEH Inspector (Print and Sign) Leilani Navarro

4/19/2018

Secondary Inspector: Vener Raymundo

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Tertiary Inspector:

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29	Variance obtained for specialized processing methods			1	41	properly stored, dried, handled			1
Food Temperature Control					42	Single-use/single-service articles: properly stored, used			1
30	Proper cooling methods used; adequate equipment for temperature control			1	43	Gloves used properly			1
31	Plant food properly cooked for hot holding			1	Utensils, Equipment and Vending				
32	Approved thawing methods used			1	44	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
33	Thermometer provided and accurate			1	45	Warewashing facilities: installed, maintained, used; test strips			1
Food Identification					46	Nonfood-contact surfaces clean			1
34	Food properly labeled; original container			1	Physical Facilities				
Prevention of Food Contamination					47	Hot & cold water available, adequate pressure			2
35	Insects, rodents, and animals not present			2	48	Plumbing installed; proper backflow devices			2
36	Contamination prevented during food preparation, storage & display			1	49	Sewage and wastewater properly disposed			2
37	Personal cleanliness			1	50	Toilet facilities: properly constructed, supplied, & cleaned			2
38	Wiping cloths: properly used and stored			1	51	Garbage/refuse properly disposed; facilities maintained			2
39	Washing fruits and vegetables			1	52	Physical facilities installed, maintained, and clean			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.					53	Adequate ventilation and lighting; designated areas use			1
					Documents and Placards				
					54	Sanitary Permit, Health Certificates			2

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Cubed Peaches / Chiller	33.5		
American Cheese / Upright Chiller	41.0		
Deli Ham / Upright chiller	40.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	A regular inspection was conducted today. The previous inspection dated 05/16/17 resulted in a grade/rating of 7/A. Previous violations of Items No. 26 and 52 were corrected and no new violations were observed today.	
	Retrieved "A" Placard No. 02459. Posted "A" Placard No. 02493. Discussed this report with manager, Viba Agulto.	

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